

## Brown ale

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **12**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 5 kg (87.1%)   | 80 %  | 7   |
| Grain | Caramel/Crystal Malt - 20L | 0.18 kg (3.1%) | 75 %  | 39  |
| Grain | Caraamber                  | 0.18 kg (3.1%) | 75 %  | 59  |
| Grain | Briess - Caramel Malt 90L  | 0.15 kg (2.6%) | 75 %  | 177 |
| Grain | Biscuit Malt               | 0.11 kg (1.9%) | 79 %  | 45  |
| Grain | Briess - Black Malt        | 0.06 kg (1%)   | 55 %  | 985 |
| Grain | Briess - Chocolate Malt    | 0.06 kg (1%)   | 60 %  | 690 |

### Hops

| Use for | Name    | Amount  | Time   | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil    | Fuggles | 16.25 g | 60 min | 5.2 %      |
| Boil    | Golding | 16.25 g | 60 min | 5 %        |
| Boil    | Fuggles | 11.25 g | 15 min | 4.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |        |         |             |
|-----------------------------|-----|--------|---------|-------------|
| Wyeast - 1028<br>London Ale | Ale | Liquid | 1.25 ml | Wyeast Labs |
|-----------------------------|-----|--------|---------|-------------|